

## Org de Rac Roussanne 2021

Light yellow with a bright green tinge. Quince, honeysuckle, almond and a touch of lemon ginger. Ripe and dense on the palate, yet with fresh, juicy citrus mingling with herbal and floral elements and lingering, crisp lemon.

Poultry and shellfish dishes, salad nicoise.

**variety** : Roussanne | 100% Roussanne

**winery** : Org de Rac Domain

**winemaker** : Frank Meaker

**wine of origin** : Swartland

**analysis** : alc : 13.31 % vol   rs : 1.6 g/l   pH : 3.28   ta : 6.0 g/l

**type** : White   **style** : Dry   **body** : Light   **taste** : Fruity

**pack** : Bottle   **size** : 0   **closure** : Screwcap

**in the vineyard** : The 1.1ha Roussanne vineyard on SO4 rootstock was planted in 2013 on a cooler south-facing slope with east to west row direction. The soils are of terra-rossa formation with a high percentage of shale, providing a well drained, cool root environment. Roussanne is generally a mid-season ripening variety and at Org de Rac we do two harvests. The early harvest contributes to the fruity, light and easy drinking Le Piquet Blanc. The remaining grapes are left on the vine to gain more concentration before being harvested for this 100% Roussanne.

**in the cellar** : The grapes were harvested at 22.8°C Brix with a total acidity of 6.2 g/l. They were crushed, chilled down to 15°C and left overnight on skin contact in rototanks. The juice was settled, raked and fermented dry before undergoing malolactic fermentation. A small portion was left on wood staves for added complexity.

